

Under the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it displays a valid OMB control

TRANSMITTAL FORM

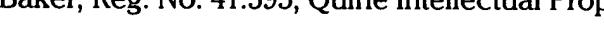
(to be used for all correspondence after initial filing)

TRANSMITTAL FORM <i>(to be used for all correspondence after initial filing)</i>	Application Number	10/620,315	
	Filing Date	July 14, 2003	
	First Named Inventor	Moshe Rosenberg	
	Group Art Unit	1761	
	Examiner Name	Unassigned	
Total Number of Pages in This Submission	8	Attorney Docket Number	309J-000310US

ENCLOSURES *(check all that apply)*

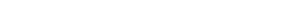
<input type="checkbox"/> Fee Transmittal Form	<input type="checkbox"/> Assignment Papers <i>(for an Application)</i>	<input type="checkbox"/> After Allowance Communication to Group
<input type="checkbox"/> Fee Attached	<input type="checkbox"/> Drawing(s)	<input type="checkbox"/> Appeal Communication to Board of Appeals and Interferences
<input type="checkbox"/> Amendment / Response	<input type="checkbox"/> Licensing-related Papers	<input type="checkbox"/> Appeal Communication to Group <i>(Appeal Notice, Brief, Reply Brief)</i>
<input type="checkbox"/> After Final	<input type="checkbox"/> Petition Routing Slip (PTO/SB/69) and Accompanying Petition	<input type="checkbox"/> Proprietary Information
<input type="checkbox"/> Affidavits/declaration(s)	<input type="checkbox"/> Petition to Convert to a Provisional Application	<input type="checkbox"/> Status Letter
<input type="checkbox"/> Extension of Time Request	<input type="checkbox"/> Power of Attorney, Revocation Change of Correspondence Address	<input checked="" type="checkbox"/> X Additional Enclosure(s) <i>(please identify below):</i>
<input type="checkbox"/> Express Abandonment Request	<input type="checkbox"/> Terminal Disclaimer	<input type="checkbox"/> 1449-PTO Form, Cited References and receipt acknowledgment postcard
<input checked="" type="checkbox"/> X Information Disclosure Statement	<input type="checkbox"/> Small Entity Statement	
<input type="checkbox"/> Certified Copy of Priority Document(s)	<input type="checkbox"/> Request for Refund	
<input type="checkbox"/> Response to Missing Parts/ Incomplete Application	Authorization to Charge Deposit Account Please charge Deposit Account No. 50-0893 for any additional fees associated with this paper or during the pendency of this application, including any extensions of time for consideration of the documents enclosed.	
<input type="checkbox"/> Response to Missing Parts under 37 CFR 1.52 or 1.53	Remarks	

SIGNATURE OF APPLICANT, ATTORNEY, OR AGENT

Firm or Individual name	Gary Baker, Reg. No. 41.595, Quine Intellectual Property Law Group, P.C.
Signature	
Date	Dec 5, 2003

CERTIFICATE OF MAILING

I hereby certify that this correspondence is being deposited with the United States Postal Service with sufficient postage as first class mail in an envelope addressed to: Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450 on the date shown below.

Typed or printed name	Deborah Berwick
Signatur	



I hereby certify that this correspondence is being deposited with the United States Postal Service first class mail in an envelope addressed to: Commissioner for Patents, P.O. Box 1450 Alexandria, VA 22313-1450, on December 5, 2003

QUINE INTELLECTUAL PROPERTY LAW GROUP, P.C.

By

Deborah Berwick

Attorney Docket No. 309J-000310US
Client Ref. No. 2002-280-2

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re application of:

Moshe Rosenberg, et al.

Application No.: 10/620,315

Filed: July 14, 2003

For: METHOD AND COMPOSITIONS
FOR PREPARING AND
DELIVERING RUMEN PROTECTED
LIPIDS, OTHER NUTRIENTS AND
MEDICAMENTS

Examiner: 1761

Art Unit: Unassigned

INFORMATION DISCLOSURE
STATEMENT UNDER 37 CFR § 1.97 and
§ 1.98

Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

Sir:

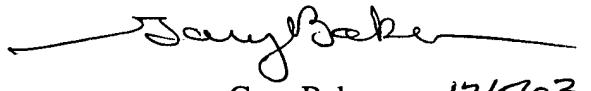
The references cited on attached form PTO-1449 are being called to the attention of the Examiner. Copies of the references are enclosed. It is respectfully requested that the cited information be expressly considered during the prosecution of this application, and the references be made of record therein and appear among the "references cited" on any patent to issue therefrom.

As provided for by 37 CFR 1.97(g) and (h), no inference should be made that the information and references cited are prior art merely because they are in this statement and no

representation is being made that a search has been conducted or that this statement encompasses all the possible relevant information.

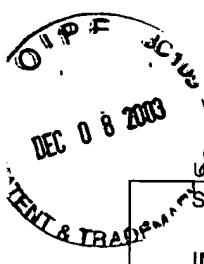
Applicant believes that no fee is required for submission of this statement, since it is being submitted prior to the first Office Action on the merits per 37 CFR 1.97(b)(3). However, if a fee is required, the Commissioner is authorized to deduct such fee from the undersigned's Deposit Account No. 50-0893. Please deduct any additional fees from, or credit any overpayment to, the above-noted Deposit Account.

Respectfully submitted,


Gary Baker (215703
Reg. No. 41,595

QUINE INTELLECTUAL PROPERTY LAW GROUP, P.C.
P.O. BOX 458
Alameda, CA 94501
(510) 337-7871
Fax (510) 337-7877

GB:db



Under the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it contains a valid OMB control number.

Substitute for form 1449A-B/PTO		Complete if Known	
INFORMATION DISCLOSURE STATEMENT BY APPLICANT <i>(use as many sheets as necessary)</i>		Application Number	10/620,315
		Filing Date	July 14, 2003
		First Named Inventor	Mosh Rosenberg
		Group Art Unit	1761
		Examiner Name	Unassigned
		Attorney Docket Number	309J-000310US
		Date Submitted	December 5, 2003

U.S. PATENT DOCUMENTS						
Examiner Initials	Cite No.	U.S. Patent Document		Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY	Pages, Columns, lines, Where Relevant Passages or Relevant Figures Appeal
		Number	Kind Code (if known)			
1	4,073,960			Scott et al.	02-14-1978	
2	4,642,317			Palmquist	02-10-1987	
3	4,689,293			Goosen et al.	08-25-1987	
4	4,826,694			McAskie	05-02-1989	
5	4,853,233			McAskie	08-01-1989	
6	4,909,138			McAskie	03-20-1990	
7	5,143,737			Richardson	09-01-1992	
8	5,234,701			Cummungs et al.	08-10-1993	
9	5,789,001			Kiopfenstien et al.	08-04-1998	
10	5,874,102			LaJoie et al.	02-23-1999	
11	6,229,031	B1		Strohmaier et al.	05-08-2001	
12	6,242,013	B1		Luhman et al.	06-05-2001	

FOREIGN PATENT DOCUMENTS								
Examiner Initials	Cite No.	Foreign Patent Document			Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear	T
		Office	Number	Kind Code (if known)				

OTHER PRIOR ART - NON PATENT LITERATURE DOCUMENTS							
Examiner Initials	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.					T
	13	American Heart Association and National Heart, Lung and Blood Institute. 1990. "The cholesterol facts: A summary of the evidence relating to dietary fats, serum cholesterol and coronary heart disease." <i>Circulation</i> 81(5):1721-1733.					
	14	ASHES et al. (1992) "Manipulation of the fatty acid composition of milk by feeding protected canola seeds." <i>Journal of Dairy Science</i> , 75(4): 1090-1096.					
	15	ASHES et al. (1997) "Potential to alter the content and composition of milk fat through nutrition." <i>Journal of Dairy Science</i> , 80: 2204-2212.					
	16	ASHES et al. (2000) "Utilisation of rumen protected n-3 fatty acids by ruminants." <i>Recent Advances in Animal Nutrition</i> , pp. 122-140.					

Examiner Signature	Date Considered
--------------------	-----------------

*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

O I P F
J C 109
D E C 0 8 2003
P A T E N T & T R A D E M A R K S
F I L I N G

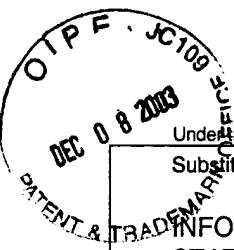
Under the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it contains a valid OMB control number.

<p>Substitute for form 1449A-B/PTO</p> <p>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</p> <p>(use as many sheets as necessary)</p>		Complete if Known	
		Application Number	10/620,315
		Filing Date	July 14, 2003
		First Named Inventor	M sh Rosenberg
		Group Art Unit	1761
		Examiner Name	Unassigned
		Attorney Docket Number	309J-000310US
Date Submitted	December 5, 2003		

17	BAER (1991) "Alteration of the fatty acid content of milk fat." <i>Journal of Food Protection</i> 54(3): 383-386.
18	BANKS (1987) "Opportunities for varying the composition of cows' milk." <i>Journal of the Society of Dairy Technology</i> 40(4): 96-99.
19	BANKS et al. (1980) "The yield, fatty acids composition and physical properties of milk fat obtained by feeding soya oil to dairy cows." <i>Journal of the Science Food & Agriculture</i> 31: 368-374.
20	BANKS et al. (1983) "Dietary manipulation of the content of fatty acid composition of milk fat." <i>The Proceedings of the Nutrition Society</i> , 42: 399-406.
21	BeMILLER and WHISTLER (1996) "Carbohydrates. In: O.R. Fennema (Ed), 'Food Chemistry,'" Third Edition, pp. 158-221. Marcel Dekker, Inc., New York, NY.
22	CANT et al. (1997) "Effect of fish oil and monensin on milk composition in dairy cows." <i>Canadian Journal of Animal Science</i> , 77: 125-131.
23	CHILLIARD et al. (2000) "Ruminant milk fat plasticity: nutritional control of saturated, polyunsaturated, <i>trans</i> and conjugated fatty acids." <i>Annales de Zootechnie</i> 49:181-205.
24	CHOQUINARD et al. (1997) "Performance and profiles of milk fatty acids of cows fed full fat, heat-treated soybeans using various processing methods." <i>Journal of Dairy Science</i> , 80: 334-342.
25	CHOQUINARD et al. (1997) "Dietary soybeans extruded at different temperatures: Milk composition and in situ fatty acid reactions." <i>Journal of Dairy Science</i> , 80: 2913-2924.
26	CLARK (1998) "Gelation of globular proteins." In: Hill, S.E., Ledward, D.A., Mitchell, J.R., <i>Functional Properties of Food Macromolecules</i> (pp. 77-142). Maryland: Aspen Publishers.
27	COOK et al. (1972) Formaldehyde treated casein-safflower oil supplement for dairy cows The Journal of dairy research." 39: 211-218.
28	DePETERS et al. (1993) "Influence of feeding fat to dairy cows on milk composition. (Ed). October 21, 1993; pages 199-215. Proceedings 1993, 55th Cornell Nutrition Conference for Feed Manufacturers. Rochester, NY
29	DePETERS AND AVILA (2000) "Dietary fat for lactating dairy cows." Pages 53-82 in Proc. <i>California Animal Nutrition Conference</i> , May 10 & 11, Fresno, CA.
30	DePETERS et al. (2001) "Fatty acid and triglyceride composition of milk fat from lactating Holstein cows in response to supplemental canola oil." <i>Journal of Dairy Science</i> , 84:929-936.
31	DHIMAN et al. (1999) "Conjugated linoleic acid content of milk and cheese from cows fed extruded oilseeds <i>Journal of Dairy Science</i> , 82: 412-419.
32	DOREAU AND CHILLIARD (1997) "Effects of ruminal or postruminal fish oil supplementation on intake and digestion in dairy cows." <i>Reproduction, Nutrition, Development</i> . 37: 113-124

Examiner Signature		Date Considered	
--------------------	--	-----------------	--

*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

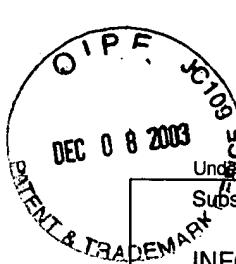


Substitute for form 1449A-B/PTO INFORMATION DISCLOSURE STATEMENT BY APPLICANT (use as many sheets as necessary)		Complete if Known	
		Application Number	10/620,315
		Filing Date	July 14, 2003
		First Named Inventor	M she Ros nberg
		Group Art Unit	1761
		Examiner Name	Unassigned
		Attorney Docket Number	309J-000310US
Date Submitted			
December 5, 2003			

33	ENJALBERT et al. (1997) "Effect of dietary calcium soaps of unsaturated fatty acids on digestion, milk composition and physical properties of butter." <i>The Journal of Dairy Research</i> , 64: 181-195.
34	FOTOUCHI AND JENKINS (1992) "Resistance of fatty Acyl amides to degradation and hydrogenation by ruminal microorganisms." <i>Journal of Dairy Science</i> , 75: 1527-1532.
35	GARRETT (1976) "Increasing the polyunsaturated fat content of beef and lamb." <i>Journal of Animal Science</i> , 42(4): 845-853.
36	GIESEY et al. (2002) "Effect of dose of calcium salts of conjugated linoleic acid (CLA) on percentage and fatty acid content of milk fat in midlactation Holstein cows." <i>Journal of Dairy Science</i> , 85: 2023-2029.
37	GRUMMER (1988) "Influence of prilled fat and calcium salt of palm oil fatty acids on ruminal fermentation and nutrient digestibility." <i>Journal of Dairy Science</i> , 71: 117-123.
38	GRUMMER (1991) "Effect of feed on the composition of milk fat." <i>Journal of Dairy Science</i> , 74:3244-3257.
39	IZZO AND HO (1989) "Protein-lipid interaction during single-screw extrusion of zein and corn oil." <i>American Association of Cereal Chemists</i> , 66(1): 47-51.
40	JENKINS (1993) "Lipid metabolism in the rumen." <i>Journal of Dairy Science</i> , 76: 3851-3863.
41	JENKINS et al. (1998) "Fatty acid composition of milk from Holstein cows fed with oleamide or canola oil." <i>Journal of Dairy Science</i> , 81: 794-800.
42	JENKINS et al. (1996) "Butylsoyamide increases unsaturation of fatty acids in plasma and milk of lactating cows." <i>Journal of Dairy Science</i> , 79: 585-590.
43	JENKINS AND PALMQUIST (1984) "Effect of fatty acids or calcium soaps on rumen and total nutrient digestability of dairy rations." <i>Journal of Dairy Science</i> , 67: 987-986.
44	JOST et al. (1986). "Heat gelation of oil-in-water emulsions stabilized by whey protein." <i>Journal of Food Science</i> , 51(2): 440-444.
45	KIM et al. (1993) "Supplemental dietary fat from extruded soybean and calcium soaps of fatty acids for lactating dairy cows." <i>Journal of Dairy Science</i> 76: 197-204.
46	KOWALSKI et al. (1999) "Effects of calcium soaps of rapseed fatty acids and protected methionine on milk yield and composition in dairy cows. <i>The Journal of Dairy Research</i> , 66: 475-487.
47	LACASSE et al. (2002) "Addition of fish oil to diets for dairy cows. I. Effects on the yield, composition and taste of milk." <i>Journal of Dairy Science</i> , 69: 511-520.
48	LOOR et al. (2002) "Nutrient digestion, biohydrogenation, and fatty acid profiles in blood plasma and milk fat from lactating Holstein cows fed canola oil or canolamide." <i>Animal Feed Science and Technology</i> , 97: 65-82.

Examiner Signature	Date Considered
--------------------	-----------------

*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

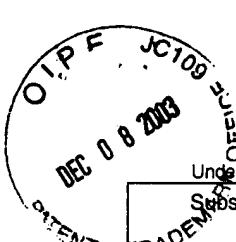


Substitute for form 1449A-B/PTO		Complete if Known	
INFORMATION DISCLOSURE STATEMENT BY APPLICANT (use as many sheets as necessary)		Application Number	10/620,315
		Filing Date	July 14, 2003
		First Named Inventor	M sh Rosenberg
		Group Art Unit	1761
		Examiner Name	Unassigned
		Attorney Docket Number	309J-000310US
		Date Submitted	December 5, 2003

	49	MATA-HERNANDEZ et al. (1978) "Protein protected fat for ruminants IV. Plasma lipids, insulin and depot fat composition of lambs." <i>Journal of Animal Science</i> , 46(5): 1338-1345.	
	50	MAYES (2000) "Metabolism of unsaturated fatty acids and eicosanoids." Chapter 25. Pages 250-258. In Harper's Biochemistry. 25th edition. R.K. Murray, D.K. Granner, P.A. Mayes, and V.W. Rodwell (editors). Appleton & Lange, Stamford, CT.	
	51	MAYES AND BOTHAM (2003) "Metabolism of unsaturated fatty acids & eicosanoids." Pages 190-196 in <i>Harper's Illustrated Biochemistry</i> . 26 th edition, R.K. Murray, D.K. Granner, P.A. Mayes, and V.W. Rodwell, (editors), Lange Medical Books/McGraw-Hill Medical Publishing Division.	
	52	MOR et al. (1999) "Compressive properties of whey protein composite gels containing fractionated milkfat." <i>Journal of Food Science</i> , 64(6): 1078-1083.	
	53	MORR AND HA (1993) "Whey protein concentrates and isolates: Processing and functional properties." <i>Critical Reviews in Food Science and Nutrition</i> , 33(6): 431-476.	
	54	NEY (1991) "Potential for enhancing the nutritional properties of milk fat." <i>Journal of Dairy Science</i> , 74: 4002-4012.	
	55	NOAKES et al. (1996) "Modifying the fatty acid profile of dairy products through feedlot technology lowers the plasma cholesterol of humans consuming the products." <i>American Society for Clinical Nutrition</i> 63: 42-46.	
	56	OPSTVEDT (1984) "Fish fats," In <i>Fats in Animal Nutrition</i> . J. Wiseman (editor). Butterworths. Chapter 3, pages 53-82.	
	57	OPSTVEDT (1985) "Fish lipids in animal nutrition." <i>International Association of Fish Meal Manufacturers Technical Bulletin</i> No. 22, October 22, 1995, pp.2-27.	
	58	PALMQUIST (1988) "The feeding value of fats." In <i>Wld Anim. Sci. (Feedstuff)</i> . (Eds D. E. Tribe and R. Orskov). Pp. 293-311. Elsevier Science Publisher, The Netherlands.	
	59	PALMQUIST et al. (1993) "Feed and animal factors influencing milk fat composition." <i>Journal of Dairy Science</i> , 76: 1753-1771.	
	60	PAN et al. (1972) "Formaldehyde-treated casein-safflower oil supplement for dairy cows." <i>Journal of Dairy Research</i> 39: 203-210.	
	61	POLLARD et al. (1990) "Desaturation of positional and geometric isomers of monoenoic fatty acids by microsomal preparations from rat liver. <i>Lipids</i> 5:306-314.	
	62	PLOWMAN et al. (1971) "Milk fat with increased polyunsaturated fatty acids." <i>Journal of Dairy Science</i> , 55: 204-207.	
	63	RIFAAT et al. (1977) "Effect of feeding cotton seed oil-casein-formaldehyde supplement on the composition of buffalo milk." <i>Egyptian Journal of Dairy Science</i> 5: 31-35.	

Examiner Signature		Date Considered	
--------------------	--	-----------------	--

*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.



Under the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it contains a valid OMB control number.

Substitute for form 1449A-B/PTO		Complete if Known	
INFORMATION DISCLOSURE STATEMENT BY APPLICANT		Application Number	10/620,315
(use as many sheets as necessary)		Filing Date	July 14, 2003
		First Named Inventor	M sh Rosenberg
		Group Art Unit	1761
		Examiner Name	Unassigned
		Attorney Docket Number	309J-000310US
		Date Submitted	December 5, 2003

64	ROSENBERG AND LEE (1993) "Microstructure of whey protein/anhydrous milkfat emulsions." <i>Food Structure</i> , 12: 267-274.
65	SCOTT et al. (1970) "Production of polyunsaturated milk fat in domestic ruminants." <i>Australian Journal of Science</i> 32(7): 291-293.
66	SCOTT et al. (1971) "Protection of dietary polyunsaturated fatty acids against microbial hydrogenation in ruminants." <i>Journal of American Oil Chemists' Society</i> , 48: 358-364.
67	SCOTT and ASHES (1993) "Dietary lipids for ruminants: protection, utilization and effects on remodeling of skeletal muscle phospholipids." <i>Australian Journal of Agricultural Research</i> , 44: 495-508.
68	SCOTT AND COOK (1975) "Effect of dietary fat on lipid metabolism in ruminants." In: <i>Digestion and Metabolism in the Ruminants</i> . Proc. 4th Int. Symp. on Ruminants Physiology. Eds. I.E. McDonald and C. Warner, pp. 510-523. University of New England, Armidale.
69	SUKHIJA AND PALMQUIST (1990) "Dissociation of calcium soaps of long chain fatty acids in rumen fluid." <i>Journal of Dairy Science</i> , 73: 1784-1787.
70	TONG et al. (1995) "Effects of feeding supplemental fat to dairy cattle on milk fat composition and properties." <i>Journal of Dairy Science</i> (Suppl. 1): pp. 134 D118.
71	VIVIANI (1970) "Metabolism of long-chain fatty acids in the rumen." <i>Advances in Lipid Research</i> 8: 267-346.
72	WRENN (1976) "Milk and tissue lipid composition after feeding cows protected polyunsaturated fat for two years." <i>Journal of Dairy Science</i> , 60: 521-532.
73	WU AND PAPAS (1997) "Rumen-stable delivery systems." <i>Advanced Drug Delivery Reviews</i> , 28: 323-334.

Examiner Signature		Date Considered	
--------------------	--	-----------------	--

*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.